Sample Tasting Menu
Served evening only

Menu £115
Wine pairing £70
Non-alcoholic pairing £40

Langoustine & green strawberry

Crab & sorrel

Trout & nasturtium

Arbroath Smokie & potato

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Garden plate
La Bota 113, Equipo Navazos

Celery & verbena berry broth

Rye, pea & woodruff
Corps de Garde 2016, Goisot

Mackerel, gooseberry & nasturtium
Abtsberg 2021, Maximin Grünhaus

Blackface mutton, old & new blackcurrants, ewe's milk
Rouge 2014, Le Soula

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Castillon Frais, Strachur honey & summer herbs (£12 supplement)
Smùdan, Origins Brewing X Dookit Brewing (£6 supplement)

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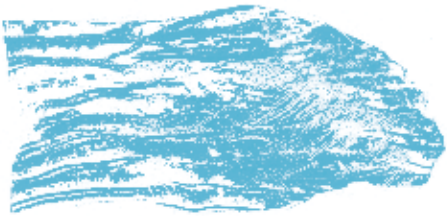
Strawberry, rose & barley
Merlot Auslese 2022, Nibiru



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